Milk Protein Isolate 90



116 Glacier Drive, Suite 201 Lolo, MT 59847

DESCRIPTION:

Milk Protein Isolate is produced via a filtration process that isolates native milk proteins in a highly concentrated form.

COMPOSITION

ATTRIBUTE	TYPICAL ANALYSIS
Total Fat	≤3.0%
Moisture	≤ 6.5%
Protein (dry basis)	≥ 90.0%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL ANALYSIS
Standard Plate Count	< 30,000 CFG/g
Coliform	< 10 CFU/g
Yeast	< 100 CFU/g
Mold	< 100 CFU/g
Salmonella	Negative / 375g x2
Staphylococcus aureus	< 10 CFU/g
E. coli	< 10 CFU/g

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

INGREDIENTS:

Milk Protein

STORAGE:

Store below 25°C and under 75% relative humidity.

SHELF LIFE:

Two years from date of manufacture.

ALLERGEN:

Contains Milk

PACKAGING:

Multi-wall kraft bags with polyethylene liner.

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business

specification

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